



Forever picking

Snacks inspired by the seasons. This stems from my recollection of being in the garden with my mother and picking anything that was edible.

The rule of three

The number 3 is a mystical & spiritual number featured in many guises & Folklores. 3 wishes, 3 lives, 3 guesses, 3 little pigs, 3 bears, 3 Billy goats gruff. Therefore 3 snacks will always be better than 2.

Down to Earth

(Jerusalem artichoke, carrot, mandarin)

I have always been fascinated by this wonderful vegetable due to its simple earthy flavour that is matched by no other. It can reach deep umami bomb flavours, as well as being as light as a butterfly.

Making & breaking

The comfort and satisfaction I get from making and eating bread stems from a long journey with many memories along the way. To me, it means comfort, satisfaction, sharing, connection, love and of course the joy you receive in the actual eating of bread.

The bitter cold

(scallop, kombu, turnip)

A dish served cold, although not as cold as when I prepped my first hand-dived scallop at La Tante Claire. Pierre Koffmann made us prep over 100 scallops outside each day because it was easier, however the cold made us prep much faster than normal so we could get back in the warmth as soon as possible.



Conquering the Beech tree

(langoustine, pork fat, burnt apple)

My first memory as a child was a sense of fearlessness. I was always taking risks and looking for challenges. We had a very tall and beautiful copper beech tree in our garden that I would climb again and again. As chefs, we must always challenge ourselves.

Patience is a virtue

(dover sole, Romanesco, oyster)

Learning to be patient can be difficult, and this is something I've battled with throughout my career! The Dover Sole has a surprisingly long-life span of 58 years, and we only use those caught aged between 13 to 17. Patience is therefore a must.

Tastes like chicken

(chicken, barley, truffle)

A phrase we've all heard far too many times when someone tastes something unusual! In this instance, we really do hope it tastes like chicken. We slow age our Sladedown Farm chickens to create a tender and more succulent meat.

Wait and see

Many of you will remember your mother's voice when asking "what's for dessert?" All I will say is that it is a sweet, seasonal delight!

The Norfolk Fool

(wild berries, ginger, mascarpone)

No, the Norfolk Fool is not me, but my take on the trifle; a classic family dessert which has always been my favourite, captivating me with its multiple layers and flavours. The trifle we know today originated from the 1500s and is intertwined with another dessert called a Fool; layers of fruit, creamy fillings, and biscuit or cake pieces.